

AN 471358 FROSTI  
TI **Flavouring** composition, production and use thereof.  
IN Kurppa L.J.  
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SO PCT Patent Application  
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DT Patent  
LA English  
SL English  
AB The invention relates to the use of flavonoids as **flavouring** substances and/or as salt substitutes. Flavonoids are polyphenolic antioxidants found naturally in vegetables, fruits and beverages such as tea and wine. They have health benefits as a result of their antioxidant activity, and are thought to reduce the risk of diseases such as coronary heart disease. A mixture of several flavonoids, such as those obtained from tea, onion and apple, are mixed to form a composition, together with an edible carrier such as di- or tricalcium phosphate and/or **silicon dioxide**. Since the flavonoids do not decompose on heating they can be used in foods due to be cooked.  
SH ADDITIVES  
CT FLAVONOIDS; **FLAVOURINGS**; PCT PATENT; SALT; SALT SUBSTITUTES; SUBSTITUTES  
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